

Child and Adult Care Food Program

Welcome to the July edition of the Michigan Department of Education (MDE) Child and Adult Care Food Program (CACFP) Monthly E-Newsletter. If you need additional guidance or information between newsletters, visit the [MDE CACFP website](http://www.michigan.gov/cacfp) (www.michigan.gov/cacfp) or call the CACFP office at 517-373-7391. Please note time-sensitive information will be sent out immediately as necessary. Feel free to share any information in our newsletters with your families too!

Holiday Hours

CACFP will be closed on July 4, 2016, in observance of Independence Day.

New Operational Memorandum

No new operational memorandums were released. The complete list of operational memorandums can be accessed at the [MDE CACFP website](http://www.michigan.gov/cacfp) (www.michigan.gov/cacfp) under Operational Memorandums.

CACFP Trainings

The CACFP application re-certification and budget worksheet training schedule has been released and posted on the [MDE CACFP website](http://www.michigan.gov/cacfp) (www.michigan.gov/cacfp) under Training. If you would like hands-on in-person assistance from CACFP staff while working on the re-certification of your CACFP application and/or budget worksheet, these sessions are for you! It is recommended you bring your laptop and any documentation you may need to work on for your application and/or budget worksheet.

Registration is required as seating is limited for these workshops. Individuals registering for CACFP workshops/trainings must create an account on the Eventbrite website. The registration process is posted on the [MDE CACFP website](http://www.michigan.gov/cacfp) (www.michigan.gov/cacfp) under Training. Remember to save your account information for future use as CACFP staff will not have access to this information. You are not required to bring your Eventbrite "ticket" to the workshop to attend. *CACFP RESERVES THE RIGHT TO CANCEL WORKSHOPS DUE TO LOW ENROLLMENT.*

Please note: Schools participating in CACFP that were operating a successful National School Lunch Program in Fiscal Year (FY) 2016 **are not required** to complete budget worksheets and the full management plan for FY 2017 as part of their CACFP application. These schools **do not** need to attend the CACFP budget workshop.

Other trainings are also listed on the [MDE CACFP website](http://www.michigan.gov/cacfp) (www.michigan.gov/cacfp). You can find upcoming dates for recordkeeping training sessions or access on-line trainings as well.

Focus on CACFP-New Meal Pattern-Making Every Sip Count

Every month MDE CACFP will focus on one item on the new meal pattern to assist you in preparing for the upcoming changes. This month the focus will be on milk.

Fluid Milk Requirements: Unflavored whole milk must be served to 1 year olds; unflavored low-fat or fat-free milk must be served to children 2 through 5 years old; and unflavored low-fat, unflavored fat-free, or flavored fat-free milk must be served to children 6 years old and older and adults. Non-dairy milk substitutes that are nutritionally equivalent to milk may be served in place of milk to children or adults with medical or special dietary needs.

Best Practice: Serve only unflavored milk to all participants. If flavored milk is served to children 6 years old and older, or adults, use the Nutrition Facts Label to select and serve flavored milk that contains no more than 22 grams of sugar per 8 fluid ounces, or the flavored milk with the lowest amount of sugar if flavored milk within this sugar limit is not available.

New Resources are Available from the 2015–2020 Dietary Guidelines for Americans

A downloadable version of the full 2015–2020 Dietary Guidelines is available on the Office of Disease Prevention and Health Promotion website (<http://health.gov/dietaryguidelines/2015/guidelines/>). The 2015-2020 Dietary Guidelines is designed to help Americans eat a healthier diet. This edition of the Dietary Guidelines outlines how people can improve their overall eating patterns (the complete combination of foods and drinks in their diet) and offers five overarching guidelines and a number of key recommendations with specific nutritional targets and dietary limits.

Learn how to limit calories from added sugars (http://health.gov/dietaryguidelines/2015/resources/DGA_Cut-Down-On-Added-Sugars.pdf) and still enjoy the foods and drinks that you love. Choosing a healthy eating pattern low in added sugars can have important health benefits.

Spread the Word about the Summer Food Program

Help make sure that no child goes hungry this summer. The Summer Food Service Program (SFSP) ensures that children continue to receive nutritious meals when school is not in session. This summer, the United States Department of Agriculture (USDA) plans to serve more than 200 million free meals to children 18 years and under at approved SFSP sites (<http://www.michigan.gov/meetupeatup>).

Farm to School/Early Childhood

The Farm to School Census is a valuable tool for increasing the use of local foods in school meals, growing the number of school gardens, and expanding the number of opportunities for food, agriculture, and nutrition-related activities in school-related settings. For example, the Census can be used to expand markets, direct training and technical assistance, and support policy development. Today, the USDA is pleased to release the raw data (<https://farmtoschoolcensus.fns.usda.gov/about>) from the 2015 Farm to School Census (<https://farmtoschoolcensus.fns.usda.gov/>).

For information on upcoming webinars related to using Census data and to sign up for the bi-weekly e-letter from the Food and Nutrition Service's Office of Community Food Systems, visit the Food and Nutrition Service Community Food Systems website (<http://www.fns.usda.gov/farmtoschool>). For more information about the USDA Farm to School Census, contact Matt Benson at matthew.benson@fns.usda.gov.

Farm to School in the News

Chef Nate – Petoskey News

(http://www.petoskeynews.com/graphic/featvideo/featured-video-chef-nate/video_b25c5486-123f-11e6-85a5-1f2fc38b6c7e.html).

This video spotlights a farm to school grantee and their local purchasing strategies in Northern Michigan.

Schools across America honored for their "One in a Melon" farm to school programs (<http://blogs.usda.gov/2016/05/24/schools-across-america-honored-for-their-one-in-a-melon-farm-to-school-programs/>) - *USDA Office of Community Food Systems*. Congratulations to Michigan's one-in-a-melon winner, Montague Area Public Schools! They are the top school district awarded by the USDA for their innovative work in farm to school.

USDA Farm to School Implementation Grant

(<http://www.fns.usda.gov/farmtoschool/farm-school-grant-program>). Check out the early stages of farm to school in Muskegon County, which received a USDA Farm to School Implementation Grant.

Tips for school gardens in summer – Michigan State University (MSU) Extension
(http://msue.anr.msu.edu/news/school_gardens_in_summer?utm_source=Community+Food+Systems+-MSU+Extension+News&utm_campaign=community+food+systems+June+2016&utm_medium=email).

MSU Extension offers tips for keeping your school garden going when school is not in session.

Farm to School Resources

Minneapolis Public Schools (MPS) has been doing incredible farm to school work. The MPS Farm to School Toolkit (http://nutritionservices.mpls.k12.mn.us/mps_f2s_toolkit) shares their tools, resources, and documents that have been used along the way.

Save the Date!

The **2016 SNAM Annual Conference and Exhibit Show** will be held October 27, 2016, through October 30, 2016, at the Edward Village – Michigan (formerly the Royal Dearborn Hotel and Convention Center) in Dearborn, Michigan. The theme of the conference is “The Times They Are a Changin’ in School Nutrition.” To view the 10 things to do during the conference, visit the School Nutrition Association of Michigan (SNAM) website (<http://michigansna.org/meetinginfo.php?id=211>).

USDA Under Secretary to Visits Local Child Care Program

United States Department of Agriculture Under Secretary Kevin Concannon visited Northwest Michigan College (NMC)/Munson Medical Center’s child development program during a June 7, 2016, visit to Traverse City. Michigan State Child Nutrition Director, Marla Moss, was also in attendance.

Concannon oversees the USDA’s Food, Nutrition and Consumer Services programs. He met with the children and teachers at NMC’s program, observed breakfast with them, and met with other collaborative partners. Munson Medical Center officials shared information with Concannon about the hospital’s fruit and vegetable prescription program made possible by a \$50,000 state grant. The food prescription program began in May and is a collaboration between Munson Family Practice Clinic, the Farmer’s Market at GT Commons, Michigan State University, Munson Community Health, and Munson Medical Center dietitians. Mr. Concannon was very impressed with the center and teachers and the collaboration with other community partners. His visit followed the recent publication of the new nutrition standards for the Child and Adult Care Food Program.

Brigid Wilson, manager of Munson Medical Center’s Child Care Center, was also present for the visit and said, “We were audited last summer and did real well. We believe that is why we were chosen. We love to show off our program.” The program at NMC is part of the Child and Adult Care Food Program run by the Michigan Department of Education and is reimbursed for the meals that it serves to children whose families qualify for a free or reduced meal. The program also operates as a Head Start and Great Start Readiness Program facility.

Enjoy these pictures of Mr. Concannon and Brigid Wilson as they greet children and parents!

